



SCHEDULE & REGULATIONS



Heathcote
winegrowers association

SHOW COMMITTEE

Ian Hopkins (Chairman), Hugh Jones, Madeline Marson

SHOW JUDGES

Gabrielle Poy (Chair of Judges)
Matt Harrop
Sophie Otton
Jen Pfeiffer
Jeremy Prideaux
Justin Purser

KEY DATES

Entries Open:	Thursday June 2, 2022
Entries Close:	Monday July 11, 2022
Distribution of Labels:	Tuesday July 12 – Wednesday July 13, 2022
Delivery of Exhibits:	Thursday July 15 – Tuesday July 26, 2022
Judging:	Thursday July 28 – Friday July 29, 2022
Exhibitor Tasting:	Friday, July 29, 2022 - 4pm-6pm
HWS Celebration Dinner:	Saturday July 30, 2022

JUDGING VENUE

Barrack Reserve, Heathcote

ENTRY INFORMATION

ENTRY PROCESS

1. Wine entries must be submitted online no later than Monday July 11, 2022
2. Labels will be generated and emailed to exhibitors via the online Showrunner system.
3. Exhibitors must print and place entry labels on corresponding exhibits (do not obscure commercial labels)
4. Wine exhibits must be delivered (with Showrunner labels attached) to the following address:

Heathcote Wine Show
c/- Heathcote Winery
185 High St, Heathcote VIC 3523

ONLINE ENTRY

Enter online via AWRI Showrunner [here](#).

Details on how to set up at Showrunner account can be found [here](#).

SUBMISSION FEES

The cost per entry is \$45.00 (inc GST), for HWA members and \$65.00 per entry (inc GST) for non-members. HWA members must provide the discount code during the Showrunner submission process to access discounted entry fees. The discount code will be provided in HWA member-only communications or by emailing events@heathcotewinegrowers.com.au. The HWA member discount may not be applied retroactively. No entry to the show is deemed to be valid unless accompanied by payment of the relevant fees for each entry.

CORRESPONDENCE TO:

The Chairman, Heathcote Wine Show
PO Box 446, Heathcote VIC 3523 | Email: ian@tellurianwines.com.au

SCHEDULE OF AWARDS

MAJOR AWARDS

HEATHCOTE WINE OF PROVENANCE 2022

WINE OF SHOW

BEST SHIRAZ

BEST OTHER WINE

BEST WINE GROWN AND MADE IN HEATHCOTE

BEST SINGLE VINEYARD WINE

CHAIR'S TROPHY

CLASS TROPHIES

- Class 1 – Best Sparkling Wine**
- Class 2 – Best White Wine**
- Class 3 – Best Rosé**
- Class 4 – Best Young Shiraz (2019-2021)**
- Class 5 – Best Older Shiraz (2017-2018)**
- Class 6 – Best Museum Shiraz (2016 & older)**
- Class 7 – Best Red Wine (Italian/Spanish)**
- Class 8 – Best Red Wine (Rhône Style or Blend)**
- Class 9 – Best Cabernet**
- Class 10 - Best Red Wine (Other)**

*If minimum 10 entries are not achieved in any class, the entries will be entered into the most closely related class

CLASSES

Sparkling Wine

All styles of sparkling wine, including white and red, bottle or tank ferment. Minimum stock of 50doz must be available for sale at time of entry. Stock on tirage is not eligible.

Class 2: White Wine

All white wines (varietal or blend). Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.

Class 3: Rose

All lightly coloured wines (varietal or blend) that would ordinarily be considered as "Rose". These wines can range from dry up to 50g/l residual sugar and can be of any vintage. Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.

Class 4a: Young Shiraz (2021)

Shiraz wines (minimum 85%) that are vintage 2021. Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.

Class 4b: Young Shiraz (2020)

Shiraz wines (minimum 85%) that are vintage 2020. Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.

Class 4c: Young Shiraz (2019)

Shiraz wines (minimum 85%) that are vintage 2019. Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.

Class 5: Older Shiraz

Shiraz wines (minimum 85%) that are vintage 2017 to 2018 and from original bottlings of not less than 50doz.

Class 6: Museum Shiraz

Shiraz wines (minimum 85%) that are vintage 2016 or older and from original bottlings of not less than 50doz.

Class 7: Red Wine (Italian/Spanish)

All red wines (single varietal) made from varietals considered to be of Italian/Spanish origins. Any vintage. Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.

Class 8: Red Wine (Rhône Style or Blend)

All red wines (single varietal or blend) made from varietals considered to originate in the Rhône Valley and specifically not based on Shiraz (less than 50% Shiraz). Any vintage. Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.

Class 9: Cabernet

All red wines (varietal or blend) that are not Shiraz based (refer Class 4-6) or classified as Italian, Spanish or Rhône (refer Class 7-8). These wines must be a minimum 85% Cabernet Sauvignon, Cabernet Franc, Carmenera, Malbec, Petit Verdot, Merlot or other varietals considered to be within the "Cabernet family". Any vintage. Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.

Class 10: Red Wine (Other)

All red wines (varietal or blend) that are not considered within the definitions in Classes 4-9. Any vintage accepted. Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.

REGULATIONS

1. All Classes are restricted to wines made from grapes grown in the Heathcote wine district. The minimum requirement is 85% Heathcote origin grapes, in line with LIP.
2. A winegrower shall mean any person or group producing wine from grapes grown in Heathcote, even if the wine is made elsewhere.
3. Grapes shall mean grapes grown within Heathcote, Victoria.
4. All wines exhibited must be bottled at the time of entry.
5. Minimum quantity limits apply to each Class.

6. Each wine entry to consist of **3 x 750ml** or **6 x 375ml** bottles.
7. Exhibits will be judged on points and the points awarded wines will be set out in the list of awards.
8. Gold, Silver and Bronze awards will only be issued to award winners which are bottled at the time of judging. Eligibility for class trophies will extend to wines which have won a gold medal award in the appropriate class at the current Show.
9. Major trophies and awards will be selected from the appropriate class award winning wines. The criteria for the major awards will be as follows:

Heathcote Wine of Provenance

This class showcases quality, consistency, and longevity. Details of the regulations specific to the Heathcote Wine of Provenance are presented in Regulation 27.

Wine of Show

To be chosen by a taste-off between the Best Shiraz and the Best Other Wine trophy winners. The winner of this award will represent Heathcote in the Premier's Award at the Victorian Wine Show.

Best Shiraz Trophy

To be chosen by a taste-off as required, from the trophy-winning Shiraz wines from each of Classes 4, 5 & 6, encompassing "Young", "Older" and "Museum" Shiraz wine.

Best Other Wine Trophy

To the best wine across all classes except Classes 4-6. To be chosen by taste-off from the leading qualifying wines in Classes 1-10 except Classes 4-6.

Best Wine Grown and Made in Heathcote

To the best wine made within the Heathcote region from Heathcote region fruit. To be chosen by a taste-off as required from the leading qualifying wines in Classes 1-10.

Best Single Vineyard Wine Trophy

To the best wine from a single named vineyard. To be chosen by a taste-off as required, from the leading qualifying wines in Classes 1-10.

Chair's Award

To the best wine to not win a trophy across all classes except Classes 4-6. To be chosen by taste-off from the leading qualifying wines in Classes 1-10 except Classes 4-6. This award is at the complete discretion of the Chair of Judges.

10. Entries must be made online via Heathcote Wine Show's Showrunner platform. Exhibitors must state the correct Class to be competed for, vintage or approximate age of the wine, the variety or blend of varieties, labelled alcohol content, whether or not the wine was oak matured, and the exhibitor's best assessment of the "weight" of the wine – simplified to "light" "medium" or "full" bodied. The purpose of these preliminary assessments is to aid the stewarding of the wine show.

11. No wine is to be entered more than once in the Show, except in the Heathcote Wine of Provenance award protocol (refer Regulation 27). This includes wines that have been labelled in a distinctly different manner.

12. No unauthorised person will be allowed to inspect an entry form after lodgment with the Show, until the Judges' awards have been made public.

13. In all Classes the stock, as stated on the entry form, may be inspected and checked by a representative of the Show or its nominee before or after judging. Samples of award-winning entries must be held for at least one month after announcement of awards.

14. Exhibits are to bear either their commercial label(s) or have a label panel supplied by the exhibitor that clearly states the wine details as would be expected on the commercial label (including but not limited to name, varietal composition, % alcohol and maker). Show labels will be issued within five days of close of entry. Showrunner labels must be affixed to all entries prior to delivery of wine to Heathcote Winery.

15. After the close of entries, no person will be permitted access to the exhibits, except the judges, stewards, management and staff, until all the awards have been made.

16. Each exhibit must represent stock as set out on the entry form and be the bona fide property of that exhibitor.

17. Exhibits of blended wines must represent the prescribed quantity already blended. Wines containing 85% or more of one variety must be entered in the appropriate varietal class.

18. All exhibits become the property of the Heathcote Wine Show and by inference the Heathcote Winegrowers Association.

19. To protect the integrity of the show, the committee or their appointee will undertake random audits of exhibitors either before, during or after the judging to verify that wine samples, labels, stocks and use of medals are in accordance with the regulations of the show. An exhibitor breaking any rule or regulation may be disqualified from this Show or future Shows conducted by the Heathcote Winegrowers Association. No entry will be received from any person or persons disqualified by this or any other similar Society or Show during the period of such disqualification. Should any such entry be accepted it shall, when discovered, be deemed void and the entry fee, exhibit(s) and all awards or trophies will be forfeited.

20. All exhibits must contain more than 85% grapes grown in Heathcote Wine Region in Victoria and conform to the respective Acts of the State of Victoria and the Commonwealth of Australia, which governs the production of Australian Wine, these include the Health Act and Regulations, and any others. The Show reserves the right to have any exhibit inspected and/or analysed.

21. The decision of the Chair of Judges is final, and no protests will be entered into.

22. Judges shall not at any time prior to the announcement have any access or knowledge as to the identity of the exhibits.

23. No exhibitor shall advertise or allow to be advertised by any means whatsoever, whether by broadcasting, pictorially, or in writing, the fact that any exhibit has won any prize in this Show unless such advertisement shows clearly:

(a) **Heathcote Wine Show.**

(b) **Year of Award.**

(c) **Description of Class with vintage year where applicable.**

(d) **Type of wine.**

Any competitor making improper use of awards won at the Heathcote Wine Show for advertising purposes may be disqualified from future Shows. The Heathcote Wine Show has a prescribed medal sticker pro-forma which can be supplied upon request or via the Heathcote Winegrowers Association website. Only wines entered in the Show can carry awards won by those wines at the Show.

24. Exhibitors agree to provide a maximum of two dozen of Award, Trophy & Gold Medal winning wines for use in the Wine Show dinner and other promotional events. Compensation will be at the rate of \$150/dozen. If additional wine is required, the Show will pay the Exhibitor's 'Distributor Price'.

25. Exhibitors agree to allow their awarding winning wines and names to be used in future promotions of the wine show.

26. The cost per entry is \$45.00 including GST, for HWA members / \$65.00 per entry including GST for non members. No entry to the show is deemed to be valid unless accompanied by payment of the relevant fees for each entry.

HEATHCOTE WINE OF PROVENANCE

27. The Heathcote Wine of Provenance Award (HWP) aims to identify an individual wine brand that maintains the highest quality over the assessment period. Expression of vintage is expected and respected. The objective is to prove the provenance of the label, not to identify the single best wine of show. All wines entered must come from a commercial bottling of at least 50 dozen. The regulations governing participation in the award are detailed in regulations 27.1-27.11:

27.1 The Award is open to any group of three red wines: single varietal (>85%) or blends, the fruit for which has been grown in the Heathcote GI and bottled under the same label over a minimum ten vintage period.

27.2 The group of three wines must span at least ten consecutive vintages and there must be at least two vintages between each. Eg:

a) if the youngest wine in the group is 2019 vintage,

b) the next wine must be 2016 or older,

c) the third wine must be 2010 or older to provide the ten-vintage span.

27.3 The three wines must be under the same label from the producer.

27.4 The three wines will be assessed as a group for intrinsic quality and trueness of style of the period.

27.5 An exhibitor is allowed only one entry for the award.

27.6 Only one wine from a previous award-winning group can be included in a subsequent entry (this condition also applies to previous Heathcote Grand Terroir winning groups).

27.7 Two bottles of each of the three wines entered for the HWP are to be provided for judging. Samples for HWP will not be drawn from wines entered for other classes in the Show.

27.8 The decision of the judging panel is final.

27.9 Exhibitors agree to provide up to two dozen of the current vintage wine from the award-winning group to be served at the Wine Show dinner. Compensation will be at the rate of \$150/dozen.

27.10 Entry in the HWP is an additional cost of 1 entry per group of 3 wines, ie. \$45 for HWA members or \$65 for non-members.

JUDGING CONDITIONS

1. The Show committee appoints a Chair of Judges who has the responsibility of running the show from a wine judging perspective. This will include the appointment of panel judges, number of panels, and selection of associate judges. The Chair of Judges may choose to sit on all panel judging or assist as requested by the panels.
2. Each panel of judges will comprise 3 experienced judges, who have the responsibility of assessing all wines presented to them in an objective manner as directed by the Chair of Judges.
3. Associate judges will be appointed from the pool of volunteers (including HWA members, their staff or contacts outside of the region) that volunteer for this responsibility. The associate judges will in part act as a reference source within the judging panels to assist with regional character questions etc. however their primary role is to learn about the judging processes and gain greater knowledge to assist in their own winemaking. It is not the role of associate judges to influence judging panel on the merits of particular wines. In this sense, associate judges are observers. This is one of the principal objectives of the wine show.
4. Judges will judge each class without collaboration. On receipt of all result sheets applicable to any one class, the panel chair shall have the points totaled, checked and determine the awards. It is at this point that collegiate discussion amongst judges is to be expected.
5. Judges will not have access to exhibits apart from the glass of each placed in front of them by the stewards. Judges may request a fresh sample, at which point the stewards will open a second bottle and re-pour for all judges in that panel. If a second sample is rejected, the wine is removed from the show.
6. Exhibits will be judged on a 100-point scoring system where colour, clarity, bouquet and palate will be taken into consideration.
7. Awards will be made as follows: Gold Medal — Average 95 points and over; Silver Medal — Average 90 to 94 points; Bronze Medal — Average 85 to 89 points;
8. To determine Trophy awards where more than one class is involved, only the highest pointed Gold Awards from each class will be eligible.
9. The Chair of Judges shall have the power to disqualify or dismiss, as being not eligible for judging, any exhibit which, in their opinion, does not comply with the regulations in every respect, and such disqualification shall be accepted as final.
10. Awards may be withheld in any class where exhibits are considered unworthy.
11. If in the opinion of the Chair of Judges a wine is incorrectly or inappropriately entered, the Chair reserves the right to reclassify the wine and transfer the wine to a more appropriate class.
12. The Chair of Judges is the final arbiter, and no further correspondence will be entered into.
13. The show has a responsibility to focus on introducing winemakers to the judging process. This will in part be achieved by encouraging local winemakers to participate as associate judges. There will be at least one associate judge assigned to each judging panel and this position may be filled by different people for different classes. If we have a good number of associates, the show committee will endeavour to run a parallel judging table of associate judges (removed from the main panels) and supervised and trained by an experienced wine judge. This will also increase the level of skill and preparedness of the associate judges. The show committee will be responsible for managing all associate judges. Associate judges not judging with panel judges may assist with stewarding when not judging.